

L8 ANSWER 1 OF 4 USPATFULL on STN

CLM What is claimed is:

2. The composition according to claim 1, wherein the lipid consists of a mixture of esterified glycerol and phospholipid.

ACCESSION NUMBER: 2006:49212 USPATFULL
TITLE: Material for bone reconstruction
INVENTOR(S): Larsson, Cecilia, Goteborg, SWEDEN
Ljusberg-Wahren, Helena, Hollviken, SWEDEN
PATENT ASSIGNEE(S): Nobel Biocare AB (publ.), Gothenburg, SWEDEN (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 7004974	B1	20060228
	WO 2000004940		20000203
APPLICATION INFO.:	US 2001-743762		19990706 (9)
	WO 1999-SE1231		19990706
			20010514 PCT 371 date

	NUMBER	DATE
PRIORITY INFORMATION:	SE 1998-2529	19980713
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	GRANTED	
PRIMARY EXAMINER:	McDermott, Corrine	
ASSISTANT EXAMINER:	Matthews, William H	
LEGAL REPRESENTATIVE:	Connolly Bove Lodge & Hutz LLP	
NUMBER OF CLAIMS:	26	
EXEMPLARY CLAIM:	1	
NUMBER OF DRAWINGS:	5 Drawing Figure(s); 5 Drawing Page(s)	
LINE COUNT:	609	

L4 ANSWER 15 OF 18 USPATFULL on STN

SUMM . . . noted from labelled uptake studies that the 9,11 isomer appears to be somewhat preferentially taken up and incorporated into the **phospholipid** fraction of animal tissues, and to a lesser extent the 10,12 isomer. (See Ha, et al., Cancer Res., 50: 1097. . . .

SUMM Linoleic acid is an important component of biolipids, and comprises a significant proportion of triglycerides and **phospholipids**. Linoleic acid is known as an "essential" fatty acid, meaning that the animal must obtain it from exogenous dietary sources. . . .

SUMM . . . is preferred because of its high native 9,12 linoleic acid content, but also because of low levels of sterols, contaminating **phospholipids**, and other residues that tend to foul the processing equipment and result in a less pure final product. Other seed. . . .

DETD . . . herein, the term "oral delivery vehicle" refers to any means of delivering a pharmaceutical orally, including, but not limited to, **capsules**, pills, **tablets** and syrups.

DETD . . . but have greater solubility in aqueous cellular environments and can participate in alternative molecular synthetic pathways such as synthesis of **phospholipids** or other functional lipids. In contrast, triglycerides are frequently deposited intact in cell membranes or storage vesicles. Thus, the administration. . . .

DETD . . . preferred embodiment, administration is oral. The CLA may be formulated with suitable carriers such as starch, sucrose or lactose in **tablets**, pills, dragees, **capsules**, solutions, liquids, slurries, suspensions and emulsions. The CLA may be provided in aqueous solution, oily solution, or in any of the other forms discussed above. The **tablet** or **capsule** of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . intestine but not in the stomach is cellulose acetate phthalate. In some embodiments, the CLA is provided as soft gelatin **capsules** containing 750 mg 80% CLA (Tonalin.TM.). The CLA may also be provided by any of a number of other routes,. . . .

CLM What is claimed is:

. . . alkyl ester to conjugated linoleic alkylester at low temperature; acidifying by addition of an aqueous acid; and molecularly distilling said **conjugated linoleic acid** alkyl **esters** to form purified **conjugated linoleic acid** alkyl **esters**.

ACCESSION NUMBER: 2002:152815 USPATFULL

TITLE: Conjugated linoleic acid compositions and methods of making same

INVENTOR(S): Saebo, Asgeir, Oersta, NORWAY
Skarie, Carl, Detroit Lakes, MN, United States
Jerome, Daria, Owatonna, MN, United States
Haroldsson, Gudmunder, Reykjavik, ICELAND

PATENT ASSIGNEE(S): Conlinco, Inc., Detroit Lakes, MN, United States (U.S. corporation)

	NUMBER	KIND	DATE
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PATENT INFORMATION:	US 6410761	B1	20020625
APPLICATION INFO.:	US 1999-270940		19990317 (9)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1998-132593, filed on 11 Aug 1998 Continuation-in-part of Ser. No. US 1998-160416, filed on 25 Sep 1998 Continuation-in-part of Ser. No. US 1998-42538, filed on 17 Mar 1998, now abandoned Continuation-in-part of Ser. No. US		

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AB . . . coenzyme Q10, piper nigrum extract, and alpha lipoic acid. In a preferred embodiment, the supplement also includes minor amounts of **conjugated linoleic acid** and **phosphatidylserine/phosphatidylcholine** complex.

SUMM . . . metals, and piper nigrum extract which increases the uptake of nutrients and their metabolic utilization. The supplement also preferably includes **conjugated linoleic acid** (CLA), a natural fatty acid that reduces body fat and increases muscle tone by helping the body extract more energy. . . .

SUMM [0021] In a preferred embodiment of the invention, the dietary supplement also includes **conjugated linoleic acid** (about 0.5% to 1.5% by weight) and a **phosphatidylserine/phosphatidylcholine** complex (about 0.25% to 0.35% by weight). **Conjugated linoleic acid (CLA)** is an essential fatty acid that reduces body fat and increases muscle tone by helping the body extract more energy from less food. While **CLA** is believed to be commercially available from a number of sources, one commercial product is marketed under the designation "Tonalin" by PharmaNutrients, Inc., Norway. Studies with **CLA** have revealed as much as a 20% reduction in body fat resulting from the ingestion of **CLA**, and other studies have shown that it acts as an active anti-carcinogen.

DETD . . . XT12) about 61.9%, fructose 27.7%, amino acid premix (consisting of l-leucine l-glutamine, l-alanine, glycine, l-arginine, l-lysine and orinithine alpha-ketoglutarate) 2.7%, **CLA** (Tonalin) 0.1%, phosphatidylserine/**phosphatidylcholine** complex (Corti PS 20) 0.3%, medium chain triglyceride (MCT) powder 1.9%, creatine monohydrate 1.9%, l-carnitine 0.2%, grape seed extract (ActiVin). . . .

CLM What is claimed is:

4. The dietary supplement of claim 1 in which said mixture also includes 0.05% to 0.15% **conjugated linoleic acid**.

10. A soy-based performance-enhancing dietary supplement comprising an essentially dry mixture of the following ingredients in a daily serving of. . . alpha-ketoglutarate, about 1.9% medium chain triglycerides, about 1.9% creatine monohydrate; about 0.2% l-carnitine; about 0.2% grape seed extract, about 0.1% **conjugated linoleic acid**, about 0.3% **phosphatidylserine/phosphatidylcholine** complex, about 0.03% coenzyme Q10, about 0.01% piper nigrum extract, about 0.0002% alpha lipoic acid, about 1.3% lecithin, and about. . . .

ACCESSION NUMBER: 2001:205429 USPATFULL
TITLE: PERFORMANCE-ENHANCING DIETARY SUPPLEMENT
INVENTOR(S): HASTINGS, CARL W, GLENCOE, MO, United States
BARNES, DAVID J, WILDWOOD, MO, United States
DALEY, CHRISTINE A, COLUMBIA, IL, United States

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2001041187	A1	20011115
APPLICATION INFO.:	US 1998-175748	A1	19981020 (9)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		
LEGAL REPRESENTATIVE:	MARSHALL, O'TOOLE, GERSTEIN, MURRAY & BORUN, 600 SEARS TOWER, 233 WACKER DRIVE, CHICAGO, IL, 60606-6402		
NUMBER OF CLAIMS:	10		
EXEMPLARY CLAIM:	1		
LINE COUNT:	440		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L24 ANSWER 19 OF 26 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 1997:493640 CAPLUS
 DN 127:171192
 ED Entered STN: 06 Aug 1997
 TI **Conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes
 AU Liu, Kai-Li; Belury, Martha A.
 CS Department of Foods and Nutrition, Purdue University, West Lafayette, IN, 47906, USA
 SO Lipids (1997), 32(7), 725-730
 CODEN: LPDSAP; ISSN: 0024-4201
 PB AOCS Press
 DT Journal
 LA English
 CC 1-6 (Pharmacology)
 Section cross-reference(s): 17, 18
 AB The chemoprotective fatty acid, **conjugated** linoleic acid (CLA), inhibits phorbol ester skin tumor promotion in mice. Because little is known about the deposition of CLA into tissues and its biol. activity, this study compared the incorporation and biol. activity of CLA to linoleic acid (LA) and arachidonic acid (AA) in cultured murine HEL-30 keratinocytes. When HEL-30 cells were grown in media containing 14C-CLA, >50% of the 14C-CLA was incorporated into cellular lipids by 9 h. The distribution of CLA in phospholipid classes was similar to the distribution of LA. Approx. 50% of 14C-LA and 14C-CLA were incorporated into phosphatidylcholines (PC), while the remainder was taken up by phosphatidylethanolamines (PE) and phosphatidylserines/phosphatidylinositols (PS/PI). In contrast, 14C-AA was more equitably distributed into PC, PE, or PS/PI (27, 30, or 38%, resp.). When keratinocytes were prelabeled with 14C-fatty acids, phorbol ester-induced release of 14C-CLA was 1.5 times higher than that of 14C-LA and 14C-AA. However, 14C-prostaglandin E (PGE) release in 14C-CLA prelabeled cultures was 6 and 13 times lower than in cultures treated with 14C-LA and 14C-AA, resp. The ability of nonlabeled CLA to support the ornithine decarboxylase activity, a hallmark event of tumor promotion, was significantly lower than in LA- and AA-treated cultures. CLA may inhibit skin tumor promotion by a PGE-dependent mechanism.
 ST **conjugated** linoleate keratinocyte metab tumor promotion; ornithine decarboxylase keratinocyte **conjugated** linoleate antitumor; phospholipid **conjugated** linoleate keratinocyte tumor promotion; prostaglandin E keratinocyte **conjugated** linoleate carcinogenesis; antitumor **conjugated** linoleate keratinocyte prostaglandin E
 IT Prostaglandins
 RL: BPR (Biological process); BSU (Biological study, unclassified); MFM (Metabolic formation); BIOL (Biological study); FORM (Formation, nonpreparative); PROC (Process)
 (E; **conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes)
 IT Antitumor agents
 Transformation, neoplastic
 (**conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes)
 IT Glycerides, biological studies
 Phosphatidylcholines, biological studies
 Phosphatidylethanolamines, biological studies
 Phosphatidylinositols
 Phosphatidylserines
 Phospholipids, biological studies
 RL: BOC (Biological occurrence); BPR (Biological process); BSU (Biological study, unclassified); BIOL (Biological study); OCCU (Occurrence); PROC (Process)
 (**conjugated** linoleic acid modulation of

phorbol ester-induced events in murine keratinocytes)

IT Skin
 (keratinocyte; **conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes)

IT 26764-25-0, Octadecadienoic acid
 RL: BAC (Biological activity or effector, except adverse); BSU (Biological study, unclassified); BIOL (Biological study)
 (**Conjugated; conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes)

IT 9024-60-6, Ornithine decarboxylase
 RL: BOC (Biological occurrence); BPR (Biological process); BSU (Biological study, unclassified); BIOL (Biological study); OCCU (Occurrence); PROC (Process)
 (**conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes)

IT 60-33-3, Linoleic acid, biological studies 506-32-1, Arachidonic acid
 RL: BPR (Biological process); BSU (Biological study, unclassified); BIOL (Biological study); PROC (Process)
 (**conjugated** linoleic acid modulation of phorbol ester-induced events in murine keratinocytes)

L24 ANSWER 20 OF 26 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 1993:537878 CAPLUS
 DN 119:137878
 ED Entered STN: 02 Oct 1993
 TI Prooxidant effect of oxidation products of tocopherol in milk fat during storage
 AU Nath, B. Surendra; Usha, M. A.; Murthy, M. K. Rama
 CS Natl. Dairy Res. Inst., Bangalore, 560 030, India
 SO Indian Journal of Dairy Science (1992), 45(12), 667-70
 CODEN: IJDSAI; ISSN: 0019-5146
 DT Journal
 LA English
 CC 17-8 (Food and Feed Chemistry)
 AB Milk fat and its triglycerides were added with oxidation products of tocopherol (OPT) isolated by TLC, at 4, 10 and 20 ppm which corresponded to 10, 25 and 50% of the amts. of naturally occurring tocopherol and were stored at 60°. The addition of OPT increased the rate of autoxidn. of milk fat which was proportional to the amts. of OPT added. Similarly, the addition of OPT to cis-linoleic acid Me ester also enhanced the rate of increase in diene conjugation during storage. The prooxidant nature of OPT found in this study explains the observation made that the induction period of milk fat gets terminated even though the major portion of original tocopherol remains intact. The addition of phospholipids and BHT reduced the prooxidant activity of OPT in milk fat, its triglycerides and cis-linoleic acid Me ester
 ST milk fat autoxidn tocopherol prooxidant
 IT Oxidation, aut-
 (of milk fat during storage, tocopherol oxidation product as prooxidant in)
 IT Tocopherols
 RL: BIOL (Biological study)
 (oxidation products, as milk fat prooxidant)
 IT Fats and Glyceridic oils
 RL: BIOL (Biological study)
 (milk, autoxidn. during storage of, tocopherol oxidation product prooxidant effect in)

L24 ANSWER 21 OF 26 CAPLUS COPYRIGHT 2006 ACS on STN
 AN 1987:531812 CAPLUS
 DN 107:131812
 ED Entered STN: 17 Oct 1987
 TI Recognition of cervical neoplasia by the estimation of a free-radical reaction product (octadeca-9,11-dienoic acid) in exfoliated cells
 AU Tay, S. K.; Singer, A.; Griffin, J. F. A.; Wickens, D. G.; Dormandy, T. L.
 CS Dep. Obstet. Gynaecol., Whittington Hosp., London, N19 5NF, UK
 SO Free Radical Research Communications (1987), 3(1-5), 27-31
 CODEN: FRRCEX; ISSN: 8755-0199
 DT Journal
 LA English
 CC 14-1 (Mammalian Pathological Biochemistry)
 AB The molar ratio between a diene-conjugated linoleic-acid isomer [18:2(9,11)] and the parent linoleic acid [18:2(9,12)], both esterified as phospholipids, was significantly different in exfoliated cells from normal cervixes and from cervixes with colposcopic and cytol. evidence of precancer. The ratio was increased in the precancer group. The measurement may provide a simple and perhaps improved alternative to cytol. screening.
 ST octadecadienoate uterus cervix neoplasia diagnosis
 IT Uterus, neoplasm
 (cervix, preneoplasia, octadecadienoate-linoleate ratio of exfoliated cells in human, diagnosis in relation to)

IT Neoplasm, composition
(pre-, octadecadienoate-linoleate ratio of, of uterine cervix of human,
diagnosis in relation to)

IT 1839-11-8, Octadeca-9,11-dienoic acid
RL: BIOL (Biological study)
(-linoleate ratio, of precancerous cells of uterine cervix of human,
diagnosis in relation to)

IT 60-33-3, Linoleic acid, biological studies
RL: BIOL (Biological study)
(-octadecadienoate ratio, of precancerous cells of uterine cervix of
human, diagnosis in relation to)

R 17 OF 26 CAPLUS COPYRIGHT 2006 ACS on STN

AN 2000:143164 CAPLUS

DN 133:30141

ED Entered STN: 03 Mar 2000

TI Effect of dietary fat supplements on levels of n-3 poly-unsaturated fatty acids, trans acids and **conjugated** linoleic acid in bovine milk

AU Offer, N. W.; Marsden, M.; Dixon, J.; Speake, B. K.; Thacker, F. E.

CS Food Systems Division, Scottish Agricultural College, Auchincruive, Ayr, KA6 5HW, UK

SO Animal Science (1999), 69(3), 613-625

CODEN: ANSCFO; ISSN: 1357-7298

PB British Society of Animal Science

DT Journal

LA English

CC 18-5 (Animal Nutrition)

AB The effects of 3 fat supplements on milk yield and composition were measured using 12 mid-lactation in-calf Holstein-Friesian cows in a balanced incomplete change-over design over 3 periods each of 3 wk. All cows received a basal diet consisting of 36 kg/day grass silage (dry matter (DM) 270 g/kg, metabolizable energy (ME) 11.6 MJ/kg DM) and 7 kg/day of a concentrate mixture containing (g/kg) rolled barley (501), molassed sugar-beet

pulp

shreds (277), soya-bean meal (208) and a standard cow mineral supplement (14). Treatments were CON (control-no supplement); LIN and FISH (250 g/ day of either linseed oil or marine oil, providing approx. 0.046 of ME intake) or TOA (95 g/day of tuna orbital oil, providing 0.018 of total ME intake). There were no significant effects on silage DM intake or milk yield (means 9.25 and 17.2 kg/day resp.). The FISH and TOA treatments depressed milk fat concentration (45.4, 44.6, 34.5, and 41.6 (s.e.d. 1.08) g/kg for CON, LIN, FISH, and TOA resp.; note - the same treatment order is used for all results quoted). Compared with values for CON, yield of fat (g/day) was greater for LIN and lower for FISH (739, 808, 572 and 732, s.e.d. 28.7). All 3 oil supplements reduced milk protein content (33.6, 32.5, 30.6, and 32.4 (s.e.d. 0.43) g/kg) but, apart from a small increase for LIN, protein yield (g/day) was unaffected (545, 586, 510 and 574, s.e.d. 20.2). The concns. (g/100 g) of short-chain fatty acids ($\leq C14$) and $C16$: 0 in milk fat were lower ($P < 0.05$) for LIN than for the other treatments. All supplements increased the concns. of $C18:1$, the value for LIN being greater than for the other treatments (21.0, 27.2, 25.3 and 23.7, s.e.d. 0.74). The FISH and TOA treatments increased the concns. of long chain ($\geq C20$) (n-3) poly-unsatd. fatty acids (PUFA), (0.19, 0.17, 0.49 and 0.27, s.e.d. 0.026) but less than proportionately 0.03 of dietary intake of these acids was transferred to milk, probably because they were found to be mostly in the **phospholipid** and **cholesterol ester** fractions of blood plasma. The FISH and TOA treatments increased the percentages of total trans fatty acids in milk fat (1.13, 2.19, 10.26 and 3.62, s.e.d. 0.728) while a significant increase in **conjugated linoleic acid** (CLA) was observed only for FISH (0.16, 0.28, 1.55, and 0.52, s.e.d. 0.154). Concns. of CLA and total trans acids in milk were highly correlated while trans acids in milk were inversely correlated with milk fat content supporting the theory that milk fat depression may be caused by increased supply of trans fatty acids to the mammary gland. The health implications of these changes in milk fat composition are discussed.

ST milk fat polyunsatd fatty acid cattle nutrition fish oil; linseed oil nutrition cattle milk fat polyunsatd fatty acid

IT Glycerides, biological studies

Lipids, biological studies

RL: BPR (Biological process); BSU (Biological study, unclassified); BIOL (Biological study); PROC (Process)

(blood; dietary fat effect on n-3 poly-unsatd. fatty acids, trans acids and **conjugated** linoleic acid in bovine milk and blood)

IT Cattle

Feeding experiment

Milk

Nutrition, animal

(dietary fat effect on n-3 poly-unsatd. fatty acids, trans acids and
conjugated linoleic acid in bovine milk and blood)

IT Linseed oil

RL: BAC (Biological activity or effector, except adverse); BSU (Biological
study, unclassified); BIOL (Biological study)

(dietary fat effect on n-3 poly-unsatd. fatty acids, trans acids and
conjugated linoleic acid in bovine milk and blood)

IT Phospholipids, biological studies

RL: BPR (Biological process); BSU (Bio

=> s conjugated linoleic acid (1s) ester
L1 194 CONJUGATED LINOLEIC ACID (1S) ESTER

=> s l1/clm
L2 63 (CONJUGATED LINOLEIC ACID/CLM (1S) ESTER/CLM)

=> s phospholipid and l2
L3 25 PHOSPHOLIPID AND L2

=> d 10-25 kwic, ibib

=> s l3 and (tablet or capsule)
L4 18 L3 AND (TABLET OR CAPSULE)

=> d 10-18 kwic, ibib'
'IBIB'' IS NOT A VALID FORMAT FOR FILE 'USPATFULL'

The following are valid formats:

L4 ANSWER 10 OF 18 USPATFULL on STN

SUMM . . . noted from labeled uptake studies that the 9,11 isomer appears to be somewhat preferentially taken up and incorporated into the **phospholipid** fraction of animal tissues, and to a lesser extent the 10,12 isomer. (Ha, et al., Cancer Res., 50: 1097 [1990]).

SUMM [0007] Linoleic acid is an important component of biolipids, and comprises a significant proportion of triglycerides and **phospholipids**. Linoleic acid is known as an "essential" fatty acid, meaning that the animal must obtain it from exogenous dietary sources. . . .

SUMM . . . embodiments, the composition comprises less than 1.0% trans-trans fatty acid isomers on molar basis. In some embodiments, food products or **capsules** comprising the conjugated linoleic acid compositions are provided.

SUMM . . . embodiments, the composition comprises less than 1.0% trans-trans fatty acid isomers on molar basis. In some embodiments, food products or **capsules** comprising the conjugated linoleic acid compositions are provided.

SUMM . . . embodiments, the composition comprises less than 1.0% trans-trans fatty acid isomers on molar basis. In some embodiments, food products or **capsules** comprising the conjugated linoleic acid compositions are provided.

SUMM . . . embodiments, the composition comprises less than 1.0% trans-trans fatty acid isomers on molar basis. In some embodiments, food products or **capsules** comprising the conjugated linoleic acid compositions are provided.

SUMM . . . embodiments, the composition comprises less than 1.0% trans-trans fatty acid isomers on molar basis. In some embodiments, food products or **capsules** comprising the conjugated linoleic acid compositions are provided.

SUMM . . . herein, the term "oral delivery vehicle" refers to any means of delivering a pharmaceutical orally, including, but not limited to, **capsules**, pills, **tablets** and syrups.

SUMM . . . embodiments, administration is oral. The CLA moieties may be formulated with suitable carriers such as starch, sucrose or lactose in **tablets**, pills, dragees, **capsules**, solutions, liquids, slurries, suspensions and emulsions. Preferably, the CLA formulations contain antioxidants, including, but not limited to Controx, Covi-OX, lecithin,. . . . The CLA may be provided in aqueous solution, oily solution, or in any of the other forms discussed above. The **tablet** or **capsule** of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . intestine but not in the stomach is cellulose acetate phthalate. In some embodiments, the CLA is provided as soft gelatin **capsules** containing about 750 mg CLA. The CLA may also be provided by any of a number of other routes, including,. . .

CLM What is claimed is:

1. A method for producing **conjugated linoleic acid** with a high acid value comprising: a) providing: i) a composition comprising **esters** of linoleic acid; and ii) an alcoholate catalyst; b) treating said composition comprising **esters** of linoleic acid with said alcoholate catalyst to produce a **conjugated linoleic acid ester** composition; c) treating said **conjugated linoleic acid ester** composition with alkali to produce a saponified **conjugated linoleic acid** composition; and d) treating said saponified **conjugated linoleic acid** composition with a mild acid wash to produce a free conjugated fatty acid composition.

13. The **conjugated linoleic acid** composition of claim 10, wherein said composition is substantially free of **esters** of **conjugated linoleic**

acid.

16. A capsule containing the conjugated linoleic acid composition of claim 10.

17. A method for producing conjugated linoleic acid with a high acid value comprising: a) providing: i) a composition comprising esters of linoleic acid; and ii) an alcoholate catalyst; b) treating said composition comprising esters of linoleic acid with said alcoholate catalyst to produce a conjugated linoleic acid ester composition; c) treating said conjugated linoleic acid ester composition with alkali under conditions such that a saponified conjugated linoleic acid composition comprising residual alcohol is produced; d) injecting a strong acid solution into said saponified conjugated linoleic acid composition under conditions such that an oil phase comprising free conjugated fatty acids and a water phase are produced; and.

27. The conjugated linoleic acid composition of claim 24, wherein said composition is substantially free of esters of conjugated linoleic acid.

30. A capsule containing the conjugated linoleic acid composition of claim 24.

39. The conjugated linoleic acid composition of claim 36, wherein said composition is substantially free of esters of conjugated linoleic acid.

42. A capsule containing the conjugated linoleic acid composition of claim 36.

50. The conjugated linoleic acid composition of claim 47, wherein said composition is substantially free of esters of conjugated linoleic acid.

53. A capsule containing the conjugated linoleic acid composition of claim 47.

54. A method for producing conjugated linoleic acid with a high acid value comprising: a) providing: i) a composition comprising esters of linoleic acid; and ii) an alcoholate catalyst; b) treating said composition comprising esters of linoleic acid with said alcoholate catalyst to produce a conjugated linoleic acid ester composition; c) treating said conjugated linoleic acid ester composition with alkali to produce a saponified conjugated linoleic acid composition comprising residual alcohol; d) removing said ethanol from said saponified conjugated linoleic acid composition; and e) treating said saponified conjugated linoleic acid composition with an acid solution to produce a free conjugated fatty acid composition.

62. The conjugated linoleic acid composition of claim 59, wherein said composition is substantially free of esters of conjugated linoleic acid.

65. A capsule containing the conjugated linoleic acid

composition of claim 59.

ACCESSION NUMBER: 2004:77219 USPATFULL
TITLE: CONJUGATED LINOLEIC ACID COMPOSITIONS
INVENTOR(S): Saebo, Asgeir, Eidsnes, NORWAY
Saebo, Per-Christian, Volda, NORWAY
PATENT ASSIGNEE(S): Natural ASA, Sandvika, NORWAY (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2004058998	A1	20040325
	US 6743931	B2	20040601
APPLICATION INFO.:	US 2002-253216	A1	20020924 (10)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		
LEGAL REPRESENTATIVE:	MEDLEN & CARROLL, LLP, 101 Howard Street, Suite 350, San Francisco, CA, 94105		
NUMBER OF CLAIMS:	65		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1140		
CAS INDEXING IS AVAILABLE FOR THIS PATENT.			

L4 ANSWER 11 OF 18 USPATFULL on STN

SUMM . . . eating habit. Moreover, these nutrients have also commercially been supplied or distributed in the form of health foods such as **tablets** and supplements, but there have not yet been solved many problems concerning, for instance, absorbability, stability and price of these. . . .

SUMM . . . applied to the skin and ointments (such as pastes, liniments, lotions). In addition, examples of orally administered pharmaceutical preparations are **tablets** for internal use (such as naked **tablets**, sugar-coated **tablets**, coating **tablets**, enteric coated **tablets** and chewable **tablets**), **tablets** administered through oral cavity (such as buccal preparations, sublingual **tablets**, troches and adhesive **tablets**), powders, **capsules** (such as hard **capsules** and soft **capsules**) and granules (such as coated granules, pills, troches, solutions or pharmaceutically acceptable sustained release preparations thereof). In addition, examples of. . . .

SUMM [0077] When preparing a **tablet** and a granule, they may optionally be coated with at least one layer of sucrose, gelatin, hydroxypropyl cellulose, purified shellac,. . . acid cellulose acetate, hydroxypropyl methyl cellulose phthalate, and methyl methacrylate, methacrylic acid polymers. Further, they may likewise be encapsulated into **capsules** of, for instance, ethyl cellulose or gelatin.

SUMM . . . specific examples thereof are ferulic acids and derivatives thereof such as tocopherols, tocotrienols and γ -oryzanols; polyphenols such as lignans, steroids, **phospholipids**, oleuropein and tyrosol; and triterpenes such as oleanolic acid and maslinic acid.

DETD **Tablet**

DETD . . . The foregoing components were sufficiently admixed together in a mixing ratio specified above and the resulting mixture was compressed into **tablets**.

DETD **Capsule**

DETD . . . The foregoing components were sufficiently admixed together in the mixing ratio specified above and the resulting mixture was encapsulated into **capsules**.

DETD **Soft Capsule**

DETD . . . components were sufficiently admixed together in the mixing ratio specified above and the resulting mixture was encapsulated to give

soft capsules.

CLM What is claimed is:

10. The improver for bone metabolism of claim 7, wherein the conjugated fatty acid constituting the chain isoprenoid fatty acid esters is a member selected from the group consisting of conjugated linoleic acid and α -eleostearic acid.

ACCESSION NUMBER: 2004:77216 USPATFULL
TITLE: Agent for improving bone metabolism
INVENTOR(S): Shinohara, Gou, Yokosuka-shi, JAPAN
Tsuchiya, Kin-Ya, Yokosuka-shi, JAPAN
Yamanouchi, Katsuaki, Yokosuka-shi, JAPAN
Inui, Toshiyuki, Yokosuka-shi, JAPAN
PATENT ASSIGNEE(S): The Nisshin Oillio, Ltd. (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2004058995	A1	20040325
APPLICATION INFO.:	US 2003-669470	A1	20030925 (10)
RELATED APPLN. INFO.:	Continuation of Ser. No. WO 2002-JP3187, filed on 29 Mar 2002, UNKNOWN		

	NUMBER	DATE
PRIORITY INFORMATION:	JP 2001-101821	20010330
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	BURNS DOANE SWECKER & MATHIS L L P, POST OFFICE BOX 1404, ALEXANDRIA, VA, 22313-1404	
NUMBER OF CLAIMS:	21	
EXEMPLARY CLAIM:	1	
LINE COUNT:	2039	
CAS INDEXING IS AVAILABLE FOR THIS PATENT.		

L4 ANSWER 12 OF 18 USPATFULL on STN

AB . . . and (I 2) can be obtained by subjecting an organic material, selected from free fatty acids, mono di or triglycerides, **phospholipids**, alkylesters or waxesters, containing at least 5 weight % of these conjugated polyunsaturated fatty acids, to an enzymic conversion (acidolysis, . . .

SUMM . . . (i) free fatty acids with,
(a) mono-or polyalcohols, or
(b) mono, - di - triglycerides, or
(c) alkylesters, or
(d) **phospholipids**
(ii) mono, - di - or triglycerides with:
(a) water, or
(b) mono-or polyalcohols, or
(c) alkylesters, or
(d) **phospholipids**
(iii) **phospholipids** with:
(a) water, or
(b) alkylesters, or
(c) other **phospholipids**, or
(d) mono- or polyols
(iv) alkylesters, or wax-esters with:
(a) water, or
(b) mono- or polyols, or
(a) free fatty acids, or
(d) **phospholipids**,

SUMM . . . preferably at least 10 wt %, most preferably at least 15 wt % of conjugated polyunsaturated fatty acids and a **phospholipid**

or a mono, -di- or triglyceride.

SUMM . . . of low alkylesters, a mixture of monoglycerides, or diglycerides or triglycerides or mono, -di- and triglycerides, or a mixture of **phospholipids**, or a mixture of one or more components of said mixtures.

SUMM . . . can be obtained by using our fats or blends. Therefore foodsupplements or pharmaceutical products, that are in the form of **capsules** or other forms, suitable for enteral or parenteral application and that comprise a product obtainable according to the process of. . .

CLM What is claimed is:

1. Process for the preparation of materials B, containing geometrical isomers of **conjugated linoleic acid** moieties in a specific ratio X.sub.B, wherein a material A, containing at least 5 wt % of geometrical isomers of **conjugated linoleic acid** moieties, comprising at least two different geometrical isomers L.sub.1 and L.sub.2 in a weight ratio L.sub.1:L.sub.2=X.sub.A, is subjected to at. . . acids as material A with:

(a) mono-or polyalcohols, or
 (b) mono, - di - triglycerides, or
 (c) alkylesters, or
 (d) **phospholipids**

(ii) mono, - di - or triglycerides as material A with:
 (a) water, or
 (b) mono-or polyalcohols, or
 (c) alkylesters, or
 (d) **phospholipids**

(iii) **phospholipids** as material A with:
 (a) water, or
 (b) alkylesters, or
 (c) other **phospholipids**, or
 (d) mono- or polyols

(iv) alkylesters, or wax-esters as material A with:
 (a) water, or
 (b) mono- or polyols, or
 (c) free fatty acids, or
 (d) **phospholipids**, wherein a lipase is applied, that has the ability to discriminate between L.sub.1 and L.sub.2, which conversion results in a. . . preferably at least 1.2 X.sub.A, most preferably at least 1.3 X.sub.A, wherein L.sub.1 and L.sub.2 are different geometrical isomers of **conjugated linoleic acid**.

. . . %, preferably at least 10 wt %, most preferably at least 15 wt % of conjugated linoleic acid and a **phospholipid** or a mono, -di- or triglyceride.

. . . of low alkylesters, a mixture of monoglycerides, or diglycerides or triglycerides or mono, -di- and triglycerides, or a mixture of **phospholipids**, or a mixture of one or more components of said mixtures.

14. Foodsupplements of pharmaceutical products, wherein the supplements of pharmaceutical products are in the form of **capsules** or pharmaceutical compositions, suitable for enteral or parental applications and wherein the supplements or pharmaceutical products comprises a product obtainable. . .

ACCESSION NUMBER: 2003:17412 USPATFULL

TITLE: Process for the preparation of materials with a high content of long chain polyunsaturated fatty acids

INVENTOR(S) : Cain, Frederick William, Wormerveer, NETHERLANDS
 Moore, Stephen Raymond, Bedford, UNITED KINGDOM
 Mcneill, Gerald Patrick, Bedford, UNITED KINGDOM
 Zwemmer, Olga Cornelia, Wormerveer, UNITED KINGDOM

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2003013164	A1	20030116
	US 6692762	B2	20040217
APPLICATION INFO.:	US 2000-500475	A1	20000209 (9)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1998-68154, filed on 30 Sep 1998, GRANTED, Pat. No. US 6184009 A 371 of International Ser. No. WO 1996-EP5024, filed on 12 Nov 1996, UNKNOWN		

	NUMBER	DATE
PRIORITY INFORMATION:	EP 1995-308228	19951114
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	MORGAN LEWIS & BOCKIUS LLP, 1111 PENNSYLVANIA AVENUE NW, WASHINGTON, DC, 20004	
NUMBER OF CLAIMS:	14	
EXEMPLARY CLAIM:	1	
LINE COUNT:	1008	
CAS INDEXING IS AVAILABLE FOR THIS PATENT.		

L4 ANSWER 13 OF 18 USPATFULL on STN

SUMM . . . noted from labelled uptake studies that the 9,11 isomer appears to be somewhat preferentially taken up and incorporated into the **phospholipid** fraction of animal tissues, and to a lesser extent the 10,12 isomer. (See Ha, et al., Cancer Res., 50: 1097. . . .

SUMM [0008] Linoleic acid is an important component of biolipids, and comprises a significant proportion of triglycerides and **phospholipids**. Linoleic acid is known as an "essential" fatty acid, meaning that the animal must obtain it from exogenous dietary sources. . . .

SUMM . . . is preferred because of its high native 9,12 linoleic acid content, but also because of low levels of sterols, contaminating **phospholipids**, and other residues that tend to foul the processing equipment and result in a less pure final product. Other seed. . . .

DETD . . . herein, the term "oral delivery vehicle" refers to any means of delivering a pharmaceutical orally, including, but not limited to, **capsules**, pills, **tablets** and syrups.

DETD . . . but have greater solubility in aqueous cellular environments and can participate in alternative molecular synthetic pathways such as synthesis of **phospholipids** or other functional lipids. In contrast, triglycerides are frequently deposited intact in cell membranes or storage vesicles. Thus, the administration. . . .

DETD . . . preferred embodiment, administration is oral. The CLA may be formulated with suitable carriers such as starch, sucrose or lactose in **tablets**, pills, dragees, **capsules**, solutions, liquids, slurries, suspensions and emulsions. The CLA may be provided in aqueous solution, oily solution, or in any of the other forms discussed above. The **tablet** or **capsule** of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . intestine but not in the stomach is cellulose acetate phthalate. In some embodiments, the CLA is provided as soft gelatin **capsules** containing 750 mg 80% CLA (Tonalin.TM.). The CLA may also be provided by any of a number of other routes,. . . .

CLM What is claimed is:

5. A process for producing a **conjugated linoleic**

acid alkylester for use in domestic animal feed, food ingredients, or human dietary supplements comprising an unrefined linoleic acid alkylester. . . of a monohydric low molecular weight alcohol to cause isomerization of at least 50 percent of the linoleic acid alkyl ester to conjugated linoleic alkyl ester at low temperature; acidifying by addition of an aqueous acid; separating the linoleic conjugated linoleic acid alkyl ester from said aqueous acid without distillation; and treating said conjugated linoleic acid alkyl ester with lipase to form triglycerides.

ACCESSION NUMBER: 2002:301782 USPATFULL
 TITLE: Conjugated linoleic acid compositions and methods of making same
 INVENTOR(S): Saebo, Asgeir, Oersta, NORWAY
 Skarie, Carl, Detroit Lakes, MN, UNITED STATES
 Jerome, Daria, Owatonna, MN, UNITED STATES
 Haroldsson, Gudmunder, Reykjavik, ICELAND

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002169332	A1	20021114
	US 6610868	B2	20030826

APPLICATION INFO.: US 2002-124972 A1 20020418 (10)
 RELATED APPLN. INFO.: Continuation of Ser. No. US 1999-270940, filed on 17 Mar 1999, GRANTED, Pat. No. US 6410761
 Continuation-in-part of Ser. No. US 1998-132593, filed on 11 Aug 1998, PENDING Continuation-in-part of Ser. No. US 1998-160416, filed on 25 Sep 1998, PENDING
 Continuation-in-part of Ser. No. US 1998-42538, filed on 17 Mar 1998, ABANDONED Continuation-in-part of Ser. No. US 1998-42767, filed on 17 Mar 1998, GRANTED, Pat. No. US 6015833

DOCUMENT TYPE: Utility
 FILE SEGMENT: APPLICATION
 LEGAL REPRESENTATIVE: MEDLEN & CARROLL, LLP, Suite 350, 101 Howard Street, San Francisco, CA, 94105

NUMBER OF CLAIMS: 5
 EXEMPLARY CLAIM: 1
 NUMBER OF DRAWINGS: 1 Drawing Page(s)
 LINE COUNT: 1536
 CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L4 ANSWER 14 OF 18 USPATFULL on STN

SUMM . . . dosage of about 1 to 5 grams. In some embodiments, the conjugated linoleic acid is administered orally in a gel capsule . In other embodiments, the conjugated linoleic acid is provided as a supplement to a low carbohydrate diet. In still other. . .
 SUMM . . . product prostaglandins and leukotrienes have been proposed. For example, it is known that CLA is taken up in triglycerides and phospholipids, and deposited in fat stores. The precise structure and distribution of these lipids is not known. Nor is it known. . .
 SUMM . . . preferred embodiment, administration is oral. The CLA may be formulated with suitable carriers such as starch, sucrose or lactose in tablets, pills, dragees, capsules, solutions, liquids, slurries, suspensions and emulsions. The CLA may be provided in aqueous solution, oily solution, as a powder, or in any of the other forms discussed above. The tablet or capsule of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . but not in the stomach is cellulose acetate phthalate. In a preferred formulation, the CLA is provided as soft gelatin capsules containing 750 mg 80% CLA (TONALIN.TM.).

In another preferred embodiment, the CLA is provided as a powder contained in a **capsule**. The CLA may also be provided by any of a number of other routes, including, but not limited to, . . .

DETD CLA **Capsules As Dietary Supplement For Type 2 Diabetes**

DETD In this Example, CLA **capsules** were administered and the effect of CLA on the patient's symptoms analyzed. The patient received TONALIN.TM. **capsules** (80% CLA), 4 **capsules** of 750 mg, daily for 12 weeks. Laboratory data at the start and end of the study indicated that CLA. . .

DETD Preparation Of **Capsules For Oral Use**

DETD . . . anti-hyperglycemic agents. As an example, 2 mg Glimepirid may be formulated with 750 mg CLA 80 in a soft gelatin **capsule**.

CLM What is claimed is:

11. The method of claim 1 wherein said conjugated linoleic acid is administered orally in a gel **capsule**.

14. The method of claim 1 wherein said **conjugated linoleic acid** is provided as an **ester**.

18. The method of claim 1 wherein said **conjugated linoleic acid** is provided as a triglyceride or alkyl **ester**.

24. The method of claim 19 wherein said conjugated linoleic acid is administered orally in a gel **capsule**.

33. The method of claim 25 wherein said conjugated linoleic acid is administered orally in a gel **capsule**.

41. The method of claim 35 wherein said conjugated linoleic acid is administered orally in a gel **capsule**.

44. The method of claim 35 wherein said **conjugated linoleic acid** is provided as an **ester**.

46. The method of claim 35 wherein said **conjugated linoleic acid** is provided as a triglyceride or alkyl **ester**.

ACCESSION NUMBER: 2002:217238 USPATFULL

TITLE: Conjugated linoleic acid in treatment and prophylaxis of diabetes

INVENTOR(S): Remmereit, Jan, Volda, NORWAY
Wadstein, Jan, Oslo, NORWAY
Klaveness, Jo, Oslo, NORWAY

PATENT ASSIGNEE(S): Natural Corporation, Sandvira, NORWAY (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6440931	B1	20020827
APPLICATION INFO.:	US 2000-510059		20000222 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 1999-121232P	19990223 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	GRANTED	
PRIMARY EXAMINER:	Carlson, Karen Cochrane	
ASSISTANT EXAMINER:	Robinson, Hope A.	
LEGAL REPRESENTATIVE:	Medlen & Carroll, LLP	
NUMBER OF CLAIMS:	46	
EXEMPLARY CLAIM:	1	

NUMBER OF DRAWINGS: 0 Drawing Figure(s); 0 Drawing Page(s)
LINE COUNT: 783
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L4 ANSWER 15 OF 18 USPATFULL on STN

SUMM . . . noted from labelled uptake studies that the 9,11 isomer appears to be somewhat preferentially taken up and incorporated into the **phospholipid** fraction of animal tissues, and to a lesser extent the 10,12 isomer. (See Ha, et al., Cancer Res., 50: 1097. . . .

SUMM Linoleic acid is an important component of biolipids, and comprises a significant proportion of triglycerides and **phospholipids**. Linoleic acid is known as an "essential" fatty acid, meaning that the animal must obtain it from exogenous dietary sources. . . .

SUMM . . . is preferred because of its high native 9,12 linoleic acid content, but also because of low levels of sterols, contaminating **phospholipids**, and other residues that tend to foul the processing equipment and result in a less pure final product. Other seed. . . .

DETD . . . herein, the term "oral delivery vehicle" refers to any means of delivering a pharmaceutical orally, including, but not limited to, **capsules**, pills, **tablets** and syrups.

DETD . . . but have greater solubility in aqueous cellular environments and can participate in alternative molecular synthetic pathways such as synthesis of **phospholipids** or other functional lipids. In contrast, triglycerides are frequently deposited intact in cell membranes or storage vesicles. Thus, the administration. . . .

DETD . . . preferred embodiment, administration is oral. The CLA may be formulated with suitable carriers such as starch, sucrose or lactose in **tablets**, pills, dragees, **capsules**, solutions, liquids, slurries, suspensions and emulsions. The CLA may be provided in aqueous solution, oily solution, or in any of the other forms discussed above. The **tablet** or **capsule** of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . intestine but not in the stomach is cellulose acetate phthalate. In some embodiments, the CLA is provided as soft gelatin **capsules** containing 750 mg 80% CLA (Tonalin.TM.). The CLA may also be provided by any of a number of other routes,. . . .

CLM What is claimed is:
. . . alkyl ester to conjugated linoleic alkylester at low temperature; acidifying by addition of an aqueous acid; and molecularly distilling said **conjugated linoleic acid** alkyl **esters** to form purified **conjugated linoleic acid alkyl esters**.

ACCESSION NUMBER: 2002:152815 USPATFULL
TITLE: Conjugated linoleic acid compositions and methods of making same
INVENTOR(S): Saebo, Asgeir, Oersta, NORWAY
Skarie, Carl, Detroit Lakes, MN, United States
Jerome, Daria, Owatonna, MN, United States
Haroldsson, Gudmunder, Reykjavik, ICELAND
PATENT ASSIGNEE(S): Conlinco, Inc., Detroit Lakes, MN, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6410761	B1	20020625
APPLICATION INFO.:	US 1999-270940	19990317	(9)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1998-132593, filed on 11 Aug 1998 Continuation-in-part of Ser. No. US 1998-160416, filed on 25 Sep 1998 Continuation-in-part of Ser. No. US 1998-42538, filed on 17 Mar 1998, now abandoned Continuation-in-part of Ser. No. US		

1998-42767, filed on 17 Mar 1998, now patented, Pat.
No. US 6015833

DOCUMENT TYPE: Utility
FILE SEGMENT: GRANTED
PRIMARY EXAMINER: Carr, Deborah D.
LEGAL REPRESENTATIVE: Medlen & Carroll, LLP
NUMBER OF CLAIMS: 6
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 1 Drawing Figure(s); 1 Drawing Page(s)
LINE COUNT: 1333
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L4 ANSWER 16 OF 18 USPATFULL on STN

SUMM . . . labeled uptake studies which indicate that the 9,11 isomer appears to be somewhat preferentially taken up and incorporated into the phospholipid fraction of animal tissues, and to a lesser extent the 10,12 isomer.

DETD . . . herein, the term "oral delivery vehicle" refers to any means of delivering a pharmaceutical orally, including, but not limited to, capsules, pills, tablets and syrups.

DETD . . . administration is oral. The isomer enriched CLA may be formulated with suitable carriers such as starch, sucrose or lactose in tablets, pills, dragees, capsules, solutions, liquids, slurries, suspensions and emulsions. The isomer enriched CLA may be provided in aqueous solution, oily solution, as or in any of the other forms discussed above. The tablet or capsule of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . in the stomach is cellulose acetate phthalate. In a preferred formulation, the isomer enriched CLA is provided as soft gelatin capsules. The isomer enriched CLA may also be provided by any of a number of other routes, including, but not limited.

CLM What is claimed is:

15. A method of producing t10,c12 conjugated linoleic acid compositions comprising: a) providing a commodity seed oil; and b) forming a mixture of fatty acid alkylesters from said seed. . . fatty acid alkylesters, said conjugated fatty acid alkylesters characterized in comprising t10,c12 alkylester; d) diluting said conjugated fatty acid alkyl esters in a solvent to form a solution; and e) precipitating t10,c12 alkylester from said solution.

ACCESSION NUMBER: 2002:55070 USPATFULL
TITLE: Methods of using isomer enriched conjugated linoleic acid compositions
INVENTOR(S): Saebo, Asgeir, Oersta, NORWAY
Skarie, Carl, Detroit Lakes, MN, UNITED STATES
Jerome, Daria, Owatonna, MN, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002032233	A1	20020314
	US 7094420	B2	20060822

APPLICATION INFO.: US 2001-949458 A1 20010907 (9)
RELATED APPLN. INFO.: Continuation of Ser. No. US 1998-72421, filed on 4 May 1998, GRANTED, Pat. No. US 6214372 Continuation-in-part of Ser. No. US 1998-72422, filed on 4 May 1998, GRANTED, Pat. No. US 6060514 Continuation-in-part of Ser. No. US 1999-271021, filed on 17 Mar 1999, PENDING

DOCUMENT TYPE: Utility
FILE SEGMENT: APPLICATION
LEGAL REPRESENTATIVE: MEDLEN & CARROLL, LLP, Suite 350, 101 Howard Street, San Francisco, CA, 94105
NUMBER OF CLAIMS: 16

EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 2 Drawing Page(s)
LINE COUNT: 929
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L4 ANSWER 17 OF 18 USPATFULL on STN

SUMM . . . labeled uptake studies which indicate that the 9,11 isomer appears to be somewhat preferentially taken up and incorporated into the phospholipid fraction of animal tissues, and to a lesser extent the 10,12 isomer.

DETD . . . herein, the term "oral delivery vehicle" refers to any means of delivering a pharmaceutical orally, including, but not limited to, capsules, pills, tablets and syrups.

DETD . . . administration is oral. The isomer enriched CLA may be formulated with suitable carriers such as starch, sucrose or lactose in tablets, pills, dragees, capsules, solutions, liquids, slurries, suspensions and emulsions. The isomer enriched CLA may be provided in aqueous solution, oily solution, as or in any of the other forms discussed above. The tablet or capsule of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to. . . in the stomach is cellulose acetate phthalate. In a preferred formulation, the isomer enriched CLA is provided as soft gelatin capsules. The isomer enriched CLA may also be provided by any of a number of other routes, including, but not limited.

CLM What is claimed is:

20. A conjugated linoleic acid composition produced by the process comprising: a) providing a commodity seed oil; and b) forming a mixture of fatty acid. . . fatty acid alkylesters, said conjugated fatty acid alkylesters characterized in comprising t10,c12 alkylester; d) diluting said conjugated fatty acid alkyl esters in a solvent to form a solution; and e) precipitating t10,c12 alkylester from said solution.

ACCESSION NUMBER: 2001:165902 USPATFULL
TITLE: Isomer enriched conjugated linoleic acid compositions
INVENTOR(S): Saebo, Asgeir, Oersta, Norway
Skarie, Carl, Detroit Lakes, MN, United States
Jerome, Daria, Owatonna, MN, United States

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2001025113	A1	20010927
	US 6333353	B2	20011225

APPLICATION INFO.: US 2001-772608 A1 20010130 (9)
RELATED APPLN. INFO.: Continuation of Ser. No. US 1999-270941, filed on 17 Mar 1999, GRANTED, Pat. No. US 6225486
Continuation-in-part of Ser. No. US 1998-72422, filed on 4 May 1998, GRANTED, Pat. No. US 6060514
Continuation-in-part of Ser. No. US 1998-72421, filed on 4 May 1998, GRANTED, Pat. No. US 6214372

DOCUMENT TYPE: Utility
FILE SEGMENT: APPLICATION
LEGAL REPRESENTATIVE: MEDLEN & CARROLL, LLP, Suite 2200, 220 Montgomery Street, San Francisco, CA, 94104

NUMBER OF CLAIMS: 28
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 2 Drawing Page(s)
LINE COUNT: 954
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L4 ANSWER 18 OF 18 USPATFULL on STN

SUMM . . . labeled uptake studies which indicate that the 9,11 isomer

appears to be somewhat preferentially taken up and incorporated into the phospholipid fraction of animal tissues, and to a lesser extent the 10,12 isomer.

DETD . . . method of administration is oral. The CLA may be formulated with suitable carriers such as starch, sucrose or lactose in tablets, capsules, solutions and emulsions. The tablet or capsule of the present invention may be coated with an enteric coating which dissolves at a pH of about 6.0 to.

CLM What is claimed is:

4. A composition for a human or animal diet comprising a food product and a conjugated linoleic acid component, wherein said conjugated linoleic acid component comprises about greater than 92% esters of the t10,c12 isomer.

7. A composition for daily use in a human or animal diet comprising a food product and a conjugated linoleic acid component, wherein said conjugated linoleic acid component comprises essentially about 0.01 to 10 gram equivalents of t10,c12 conjugated linoleic acid provided as an ester, wherein said ester is selected from the group consisting of a methyl ester and an ethyl ester.

10. An animal feed for daily use in an animal diet comprising a conjugated linoleic acid component, wherein said conjugated linoleic acid component comprises about 0.01 to 10 gram equivalents of t10,c12 conjugated linoleic acid provided as an ester, wherein said ester is selected from the group consisting of a methyl ester and an ethyl ester.

13. A supplement for daily use in an animal diet comprising a conjugated linoleic acid component, wherein said conjugated linoleic acid component comprises about 0.01 to 10 gram equivalents of t10,c12 conjugated linoleic acid provided as an ester, wherein said ester is selected from the group consisting of a methyl ester and an ethyl ester.

ACCESSION NUMBER: 2001:82946 USPATFULL
TITLE: Isomer enriched conjugated linoleic acid compositions
INVENTOR(S): Jerome, Daria, Owatonna, MN, United States
Skarie, Carl, Detroit Lakes, MN, United States
PATENT ASSIGNEE(S): ConlinCo., Inc., Detroit City, MN, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6242621	B1	20010605
APPLICATION INFO.:	US 1999-438101		19991110 (9)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1998-72422, filed on 4 May 1998, now patented, Pat. No. US 6060514		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Carr, Deborah D.		
LEGAL REPRESENTATIVE:	Medlen & Carroll, LLP		
NUMBER OF CLAIMS:	15		